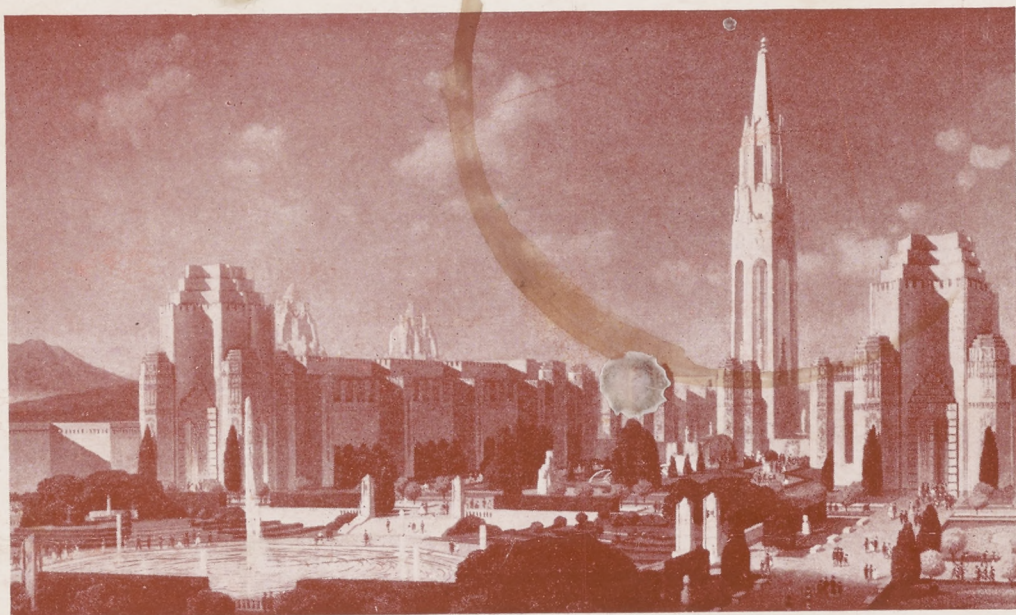


CAFE GAY PARÉE



Fountains and Gardens of the South Court, 1939 World's Fair on San Francisco Bay

GOLDEN GATE INTERNATIONAL EXPOSITION
TREASURE ISLAND
SAN FRANCISCO



Dinner

\$2.00



MIXED GREEN SALAD WITH SEAFOOD
CALIFORNIA FRUIT COCKTAIL
TOMATO JUICE



OLIVES CELERY EN BRANCHE
ONION SOUP A LA FRANCAISE
CONSOMME EN TASSE



CHICKEN SAUTE SEC, CHAMPIGNONS
BOUILLABaisse A LA MARSEILLAISE
BAKED HAM, CHAMPAGNE SAUCE
CHICKEN A LA KING
LOBSTER THERMIDOR
NEW YORK CUT SIRLOIN (50¢ Extra)

POTATOES DU JOUR
FRESH VEGETABLES



PEACH MELBA VANILLA ICE CREAM
LEMON SHERBET
CAMEMBERT CHEESE SWISS CHEESE



DEMI TASSE

A la Carte

Luncheon Suggestions

Scrambled Eggs Financiere

80c

☆

Fried Filet of Sole, Tartare

80c

☆

Lobster Thermidor

\$1.25

☆

Baked Ham Sandwich

60c

☆

Special Steak Sandwich

90c

☆

Tagliarini with Meat Balls

80c

☆

Chopped Sirloin Steak

85c

POTATOES

.....	.30
.....	.30
.....	.30
.....	.40

☆

VEGETABLES

.....	.50
.....	.50
.....	.60
.....	.40

☆

SANDWICHES

.....	.80
.....	.80
.....	1.00
.....	.50
.....	.75
.....	1.25

☆

DESSERTS

.....	1.25
.....	.60
.....	.45
.....	.45
.....	.40
.....	.50
.....	.50

Chicken a la King.....	1.50	American Cheese	.40
Ham or Bacon and Eggs.....	.90	Coffee .. .25	Tea 25
		Milk .. .25	

Dinner

\$2.00



MIXED GREEN SALAD WITH SEAFOOD

CALIFORNIA FRUIT COCKTAIL

TOMATO JUICE



OLIVES

CELERY EN BRANCHE

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CONSOMME EN TASSE



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LOBSTER THERMIDOR

NEW YORK CUT SIRLOIN (50¢ Extra)

POTATOES DU JOUR

FRESH VEGETABLES



PEACH MELBA

VANILLA ICE CREAM

LEMON SHERBET

CAMEMBERT CHEESE

SWISS CHEESE



DEMI TASSE

A la Carte

☆

COCKTAILS

Avocado Supreme	.60
Crab	.60
Lobster	.60
Celery en Branche	.30
Fruit	.50
Shrimp	.60
Tomato Juice	.40
Ripe Olives	.40

☆

SOUPS

Onion Soup au Gratin	.50
Chicken Broth	.40
Consomme	.40

☆

SALADS

Mixed Green, French Dressing	.50
Lettuce and Tomato, French Dressing	.50
Asparagus, Mayonnaise	.60
Crab Louie	1.25
Shrimp Louie	1.00
Lobster Louie	1.25
Calavo	.75

☆

ENTREES

Fried Filet of Sole, Tartare	.75
Lamb Chops	1.25
Chicken Saute Sec, Fresh Mushrooms	1.50
Crab Newburg	1.50
Lobster Newburg	1.50
New York Cut Sirloin	2.00
a la Cliff, 50¢ extra	
Filet Mignon	2.00
Veal Cutlet Saute, au Madere	1.00
Chicken a la King	1.50
Ham or Bacon and Eggs	.90

POTATOES

French Fried	.30
Hash Brown	.30
Au Gratin	.30
Cottage Fried	.40

☆

VEGETABLES

Green Peas	.50
String Beans	.50
Hot Asparagus, Butter Sauce	.60
Stewed Tomatoes	.40

☆

SANDWICHES

Chicken or Turkey	.80
Monte Cristo	.80
Club Sandwich	1.00
Ham or Cheese	.50
Ham and Egg	.75
Sirloin Steak Sandwich	1.25

☆

DESSERTS

Crepe Suzette, per person	1.25
Peach Melba	.60
Vanilla Ice Cream	.45
Lemon Sherbet	.45
Camembert	.40
Roquefort	.50
Imported Swiss	.50
American Cheese	.40
Coffee .. .25 Tea .. .25 Milk .. .25	

